

CLAIMS

1. A mousse-type spread, which comprises a water-in-oil type emulsion or a composition in the form of a water-in-oil type emulsion by conducting a mixing in use, which
5 is filled with a gas propellant into an aerosol container, wherein a content made into the water-in-oil emulsion is foamed to be in a mousse form at the time of jetting.

2. The mousse-type spread according to claim 1,
10 wherein an emulsifier which is at least one member selected from the group consisting of glycerin fatty acid ester, sucrose fatty acid ester, sorbitan fatty acid ester, polysorbate and enzyme-processed lecithin is used for preparing the water-in-oil type emulsion.

15 3. The mousse-type spread according to claim 1, wherein the water-in-oil type emulsion is butter.

4. A mousse-type edible oil, which comprises an edible oil and an emulsifier being filled with a gas propellant into an aerosol container, wherein the edible
20 oil and the emulsifier is foamed to be in a mousse form at the time of jetting.

5. The mousse-type edible oil according to claim 4, wherein the emulsifier is at least one member selected from the group consisting of glycerin fatty acid ester, sucrose
25 fatty acid ester, sorbitan fatty acid ester, polysorbate and enzyme-processed lecithin.

6. The mousse-type edible oil according to claim 4 or 5, which is used as a spread.